



Sit Down Dinner Salads

Tender Butter Lettuce and Bay Shrimp Salad

with lemon mimosa dressing garnished with chopped egg and edible flowers

Gorgonzola Salad

romaine tossed with carmelized walnuts, sliced red grapes, gorgonzola crumbs and finished with gorgonzola vinaigrette dressing

Gathered Greens Salad

wild and mixed greens with pistachio nuts, fresh fruit garnish and finished with balsamic vinaigrette

Classic Caesar Salad

prepared to tradition with crisp romaine, imported parmesan cheese, baked garlic croutons and our own creamy Caesar dressing

Chopped Romaine Salad

with fresh grapefruit sections and toasted pine nuts finished with a raspberry vinaigrette

Panzanella Salad

Classic's version or the famous Tuscan bread salad with onions, cucumbers, tomatoes and fresh basil with cut greens and Italian citronette

The Garden Salad

Mixed lettuce, tomatoes, cucumbers and green onions with our creamy ranch dressing

Plated Dinner Accompaniments

please select one

Garlic Mashed Potatoes
Oven Roasted Rosemary Potatoes
Twice Baked Potatoes
Wild Rice Mix
Whipped Yukon Gold Potatoes
Fried Rice
Israeli Cous Cous with Parsley and Pine Nuts

Chef's Selected Pasta
Au Gratin Potatoes

Vegetables

please select one

Steamed Asparagus with Orange Butter Sauce
Grilled Asparagus with Balsamic Drizzle
Chef Selected Seasonal Vegetables
Cauliflower Stuffed Tomato Mornay
Roasted Vegetable Ratatouille
Green Beans Amandine with Thyme Butter
Stir Fry Medley

Plated Vegetarian Entree Selections

Eggplant Parmesan

roasted pan-fried breaded eggplant with rich tomato sauce and Parmesan cheese

Tofu and Soba Noodle Stir-Fry

with spicy peanut sauce

Grilled Portobello and Roasted Garlic Potatoes

with vegetable ragout

Plated Dinner Menu

Seafood

Poached Salmon

with champagne tarragon sauce on braised spinach

Alder Smoked Salmon

lightly smoked with garlic and lemon butter

Swordfish

with tropical fruit salsa

Kasu Black Cod

seroed on ti leaves

Striped Sea Bass

with papaya and bercy butter

Proscuitto Wrapped Prawn Skewer

with sundried tomato buerre blanc

Stuffed Salmon en Croute

*fresh King salmon stuffed with smoked salmon mousse
topped with confetti buerre blanc*

Dungeness Crab Cakes

drizzled with Creole remoulade

Duo Entrees

Roast Prime Rib of Beef with Northwest Salmon

a smaller cut of our roasted prime beef and Pacific Northwest salmon in lemon herb butter

Tenderloin en Crouton with Prawns

finished with a tarragon mustard sauce

Tenderloin Medallions and Northwest Salmon

*medallions in port demi glace and a smaller cut of Pacific Northwest salmon
in lemon herb butter*

Chicken Entrees

Chicken Mushroom Maderia

oven roasted boneless chicken breast finished with wild mushroom maderia

Chicken Veronique

*stuffed with chevre cheese, braised leeks, spinach, dried cranberries and finished with a
vernonique glaze*

Aegean Chicken

*boneless chicken breast stuffed with olives, sundried tomatoes, feta cheese and herbs. Finished
with a tomato caper glaze*

Caribbean Chicken Breast

marinated breast with a tropical fruit salsa

Cambazola Blue Ribbon Chicken

stuffed with Black Forest ham and triple cream Cambazola

Beef, Pork and Lamb

Prime Rib of Beef

slow roasted prime rib of beef with au jus and grated horseradish

Tenderloin Medallions

peppercorn beef tenderloins with port demi glaze

Roast New York Strip

with sauce bordelaise

Tenderloin Puff Pastry

mushroom duxelle and spinach with wild mushroom sauce

Herb Crusted New Zealand Full Rack of Lamb

seven bone, French trimmed lamb racks overn seared with a crisp crust of herbs, Dijon mustard and garlic bread crumbs

Rosemary Petite Loin Lamb Chops

marinated then grilled, served with a rosemary olive oil glaze

Stuffed Boneless Veal Loin

butterflied stuffed with prosciutto and basil, braised in a maderia cream sauce

Roasted Pork Rib Chops

with apple chutney and hard cider sauce

Dinner Buffet Menus

PREMIER DINNER BUFFET

Chef Michael's Select Tray Passed Appetizers

Traditional Caesar Salad with Tender Bay Shrimp

(Your choice of 2 from the 3 entrees listed below)

Slow Roasted Prime Rib of Beef with Au Jus and Grated Horseradish

Grilled Pacific Northwest Salmon with Lemon Basil Finish

Cambozola Blue Ribbon Chicken
*boneless breast of chicken stuffed with Black Forest Ham and triple cream Cambazola
then finished with sauce supreme*
Au Gratin Potatoes
Fresh Seasonal Vegetable
Hearth Breads with Butter

CLASSIC DINNER BUFFET

Gorgonzola Salad
*romaine lettuce tossed with caramelized walnuts, sliced red grapes, gorgonzola crumbs
and then finished with a gorgonzola vinaigrette dressing*
Grilled Pacific Northwest Salmon with Champagne Dill
Peppercorn Beef Medallions with Mushroom Demi-Glace
Potatoes Anna
thick sliced potatoes braised with chicken stock and fresh thyme
Seasonal Vegetable
Hearth Breads with Butter

HOUSE DINNER BUFFET

Wild and Mixed Greens Salad
with pistachio nuts and fresh fruit garnish then finished with a zesty balsamic vinaigrette
The Aegean Chicken Breast
*boneless chicken breast stuffed with olives, sundried tomatoes, feta cheese and herbs,
then finished with a tomato caper glaze*
Cheese Filled Tortellini with Herb Garlic Cream Sauce
Seasonal Vegetable
Hearth Breads with Butter

Meatless or Vegetarian Entrée Substitutions Gladly

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